

## Rocamadour



PDO since 1996



Production area

**Technological family:** goat's

**Type:** goat's milk cheese

**Cutting tips:**



### Description

This small, round, flat goat's cheese made from whole, raw milk is part of the famous "cabécou" cheese family. The name means "small goat's cheese" in Occitan. For a long time, it was known as Cabécou de Rocamadour, until the first part of the name was dropped to retain solely Rocamadour, the name of the village at the centre of the designation of origin area. Resisting this creamy little treat is a real struggle – it slips down in two bites! It is generally served spread thickly on lightly toasted bread. Pure pleasure!

**What should I drink with it?** A Cahors.

**Format:**

**Weight:** around 35g.

**What's special about the production method?**

**Organoleptic characteristics:**

**Appearance:** a very thin, supple, streaked ivory white and slightly velvety skin. Free from grey or blueish bloom. The body of the cheese is very white, smooth and shiny. Creamy under the rind, it may have a small, firm centre.

**Texture:** velvety skin and a melt-in-the-mouth texture when eaten. When you touch the cheese, you can feel a thin layer of cream that develops between the subtle skin and the centre. The cheese is said to "piauler" (whimper). Under the rind, the heart of the cheese is very flexible, thick and even sometimes runny.

**Aroma:** a slightly goaty aroma which gradually strengthens, accompanied by notes of straw and cream.

**Flavour:** very slightly salty with little acidity, may seem slightly sweet, giving an impression of mellow smoothness. When young, the cheese has a very mild goaty, hazelnut flavour. From 15 days of ripening, Rocamadour becomes drier and more compact with a fine melt-in-the-mouth but denser texture, with flavours of undergrowth and a stronger goat taste which lasts longer in the mouth.

**Website:** [www.aop-rocamadour.com](http://www.aop-rocamadour.com)